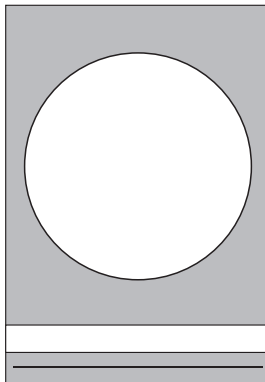


FM4863-an

Induction wok

Installation and Operating Instructions



Dear Customer,

Please read these user instructions carefully and keep them to refer to later.

Please pass the user instructions on to any future owner of the appliance.

The following symbols are used in the text:



Safety instructions

Warning! Information that affects your personal safety.

Important! Information that prevents damage to the appliance.



Useful tips and hints



Environmental information

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Operating Instructions



Safety instructions



Please comply with these instructions. If you do not, any damage resulting is not covered by the warranty.



This appliance conforms with the following EU Directives:

- 73/23/EEC dated 19.02.1973 Low Voltage Directive
- 89/336/EEC dated 03.05.1989 EMC Directive inclusive of Amending Directive 92/31/EEC
- 93/68/EEC dated 22.07.1993 CE Marking Directive

Correct use

- This appliance should be used only for normal domestic cooking and frying of food.
- The appliance must not be used as a work surface or as a storage surface.
- Additions or modifications to the appliance are not permitted.
- Do not place or store flammable liquids, highly inflammable materials or fusible objects (e.g. plastic film, plastic, aluminium) on or near the appliance.

Children's safety

- Small children must be kept away from the appliance.
- Only let bigger children work on the appliance under supervision.
- To avoid small children and pets unintentionally switching the appliance on, we recommend activation of the child safety device.

General safety

- The appliance may only be installed and connected by trained, registered service engineers.
- Built-in appliances may only be used after they have built in to suitable built-in units and work surfaces that meet standards.
- In the event of faults with the appliance or damage to the glass ceramic (cracks, scratches or splits), the appliance must be switched off and disconnected from the electrical supply, to prevent the possibility of an electric shock.
- Repairs to the appliance must only be carried out by trained registered service engineers.

Safety during use

- Overheated fats and oils can ignite very quickly. When cooking with fat or oil (e.g. chips) do not leave the appliance unattended.
- Risk of burns! Fat or oil added to a pan which has already been heated ignites very quickly and can spit.
- There is the risk of burns from the appliance if used carelessly.
- Remove stickers and film from the glass ceramic.
- Cables from electrical appliances must not touch the hot surface of the appliance or hot cookware.
- Switch cooking zone off after every use.
- Users with implanted pacemakers should keep their upper body at least 30 cm from induction cooking zones that are switched on.
- Risk of burns! Do not place objects made of metal, such as knives, forks, spoons and saucepan lids on the cooking surface, as they can get hot.
- Risk of fire! Do not place any paper, cardboard, cloth, etc. between glass ceramic niche and wok pan.

Safety when cleaning

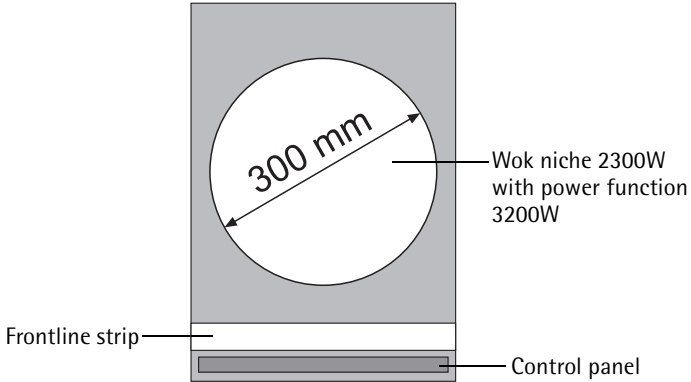
- For cleaning, the appliance must be switched off and cooled down.
- For safety reasons, the cleaning of the appliance with steam jet or high-pressure cleaning equipment is not permitted.

How to avoid damage to the appliance

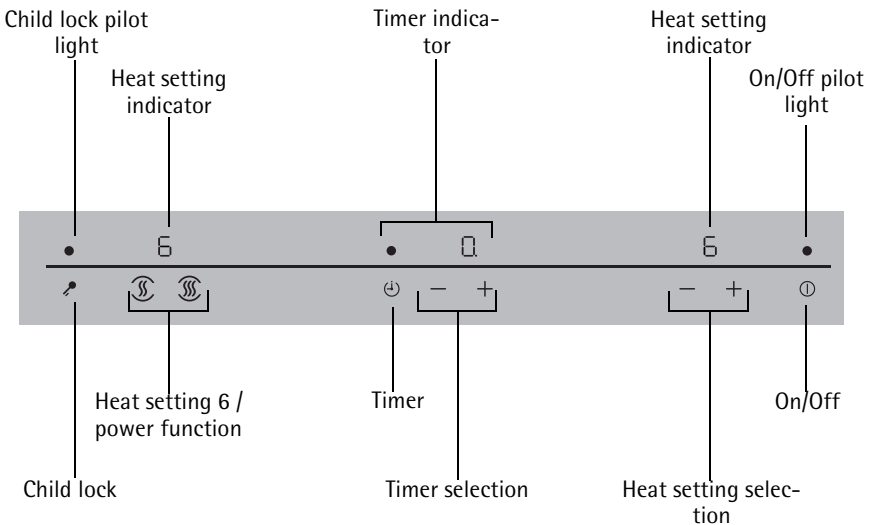
- The glass ceramic can be damaged by objects falling onto it.
- The edge of the glass ceramic can be damaged by being knocked by the cookware.
- Objects that melt and things that boil over can burn onto the glass ceramic and should be removed straightaway.
- Do not use cooking zone with empty cookware or without cookware.
- The ventilation gap of 5mm between the worktop and front of the unit underneath it must not be covered.

Description of the Appliance

Cooking surface layout












Control panel layout












Touch Control sensor fields

The appliance is operated using Touch Control sensor fields. Functions are controlled by touching sensor fields.

Touch the sensor fields from above, without covering other sensor fields.


	Sensor field	Function
	On / Off	To switch the appliance on and off
	Increase settings	To increase heat settings
	Reduce settings	To reduce heat settings
	Timer	Timer selection
	Increase settings	To increase Timer time
	Reduce settings	To reduce Timer time
	Child lock	Locking control panel for children
	Power	Switching the power function on and off
	Heat setting 6	Set heat setting 6 immediately

Displays

	Display	Description
		Cooking zone is switched off
	Keep warm setting	Keep warm setting is set
	Heat settings	Heat setting is set
	Fault	Malfunction has occurred
	Pan detection	Cookware is unsuitable or too small or no cookware has been placed on the cooking zone
	Residual heat	Cooking zone is still hot
	Child safety device	Child safety device is engaged
	Power	Power function is switched on
	Safety cut-out	Safety cut-out has been activated

Residual heat indicator



Warning! Risk of burns from residual heat. After being switched off, the cooking zones need some time to cool down. Look at the residual heat indicator .

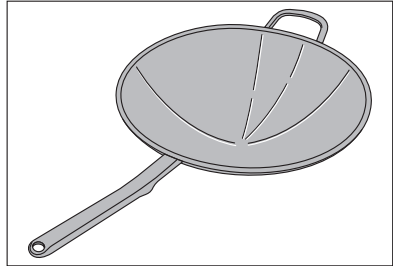


Residual heat can be used for melting and keeping food warm.

Accessories

Wok pan (supplied)

- 390 mm, 6 litres
- With 2 handles
- WOK P 6.0 stainless steel



Operating the appliance

i Only use a wok pan that is suited to this appliance.

Switching the appliance on and off

	Control panel	Display	Pilot light
To switch on	ⓘ touch for 2 seconds	0 / H	lights up
To switch off	ⓘ touch for 2 seconds	H / none	goes out


3



After switching on, within approx. 10 seconds a heat setting or a function must be set, otherwise the appliance automatically switches itself off.

Setting the heat setting

	Control panel	Indicator
To increase	Touch +	0 to 9
To decrease	Touch -	9 to 0
To switch off	Touch + and - at the same time	0

Switching the power function on and off




The power function  makes more power available to the induction cooking zones, e.g. to bring a large quantity of water to the boil quickly. The power function is activated for 10 minutes. After that the induction cooking zone automatically switches back to heat setting 9.

	Control panel	Display left	Display right
To switch on	Touch 	P	P
To switch off	Touch 	goes out	9
	Touch -	goes out	9

Using the child safety device




The child safety device prevents unintentional use of the appliance.

Switching on the child safety device

Step	Control panel	Display/Signal
1.	① Switch on appliance. (Do not set a heat setting.)	
2.	Touch  for 3 seconds	

Appliance switches off. The child safety device is switched on





Deactivating the child safety device

Step	Control panel	Display/Signal
1.	① Switch appliance on	
2.	Touch  for 3 seconds	 lights up

Appliance switches off. The child safety device is switched off.

Overriding the child safety device

The child safety device can be released in this way for a single cooking session; it remains activated afterwards.

Step	Control panel	Display/Signal
1.	① Switch on the appliance	
2.	Touch  and  at the same time	 / acoustic signal

Until the appliance is next switched off, it can be used as normal.

Using the timer

Two functions are possible:

Function	Condition	Outcome after time has elapsed
Safety cut-out	When a heat setting is set	acoustic signal 🔊 lights up Cooking zone switches off
Countdown timer	When cooking zones are not used	acoustic signal 🔊 lights up

Setting the time

Step	Control panel	Display
1.	Touch ⏴	Pilot light flashes
2.	Touch + or -	🕒 to 99 minutes

The pilot light lights up.
The time is set.
The time counts down to 0.

Switching timer function off

Step	Control panel	Display
1.	Touch ⏴	Pilot light flashes
2.	Touch -	The remaining time counts down to 0.


The pilot light goes out.
The timer function is switched off.

Switching off the acoustic signal

Step	Control panel field	Acoustic signal
1.	Touch ⏴	Acoustic signal to acknowledge.

Acoustic signal stops.

Changing the time

Step	Control panel	Display
1.	Touch 	Pilot light flashes
2.	Touch + or -	01 to 99 minutes






The pilot light lights up.
The time is set.
The time counts down to 0.

Safety cut-out

Cooking surface

- If after switching on the cooking surface, a heat setting is not set within approx. 10 seconds, the cooking surface automatically switches itself off.
- If the cooking zone is switched off, the cooking surface automatically switches itself off after approx. 10 seconds.

Induction cooking zones

- In the case of overheating (e.g. when a saucepan boils dry) the cooking zone automatically switches itself off.  is displayed. Before being used again, the cooking zone must be set to  and cooled down.
- If cookware that is not suitable is used,  lights up in the display and after 2 minutes the indicator for the cooking zone switches itself off.
- If the cooking zone is not switched off after a certain time, or if the heat setting is not modified, the cooking zone switches off automatically.  is displayed. Before being used again, the cooking zone must be set to .

Heat setting	Switches off after
1 - 2	6 hours
3 - 4	5 hours
5	4 hours
6 - 9	1.5 hours

Tips for cooking with the wok

The induction wok is eminently suitable for preparing "à la minute" dishes, in particular Chinese specialities. The food is continuously turned during the short frying time. The induction heating system means that in the wok you can cook extremely quickly and at high heat. As a result meat and fish remain succulent and vegetables retain colour, taste and vitamins.



Take care! Risks of burns from overheated fats and oils.

The induction wok has – especially at heat setting 7 and above – a high power with extremely fast reaction time. Fat and oil overheat very quickly. When it starts to smoke, it is too hot.

When cooking with fat or oil do not leave the appliance unattended.



The frying temperature can be estimated by testing with a wooden spoon. Hold the handle of a wooden spoon in the hot fat:

- If small bubbles rise to the surface, the frying temperature has been reached.
- If there are no bubbles, the frying temperature has not yet been reached.



Information on acrylamides

According to the latest scientific knowledge, intensive browning of food, especially in products containing starch, can constitute a health risk due to acrylamides. Therefore we recommend cooking at the lowest possible temperatures and not browning foods too much.

Handling the wok

- Place the wok pan into the wok niche carefully. If handled carelessly, the handle can hit the glass ceramic surface and damage it.
- Do not shake the wok pan while it is in the wok niche. The glass ceramic surface can be scratched or damaged by the handle.

Cookware for induction cooking zones

Cookware material

Cookware material	suitable
Steel, enamelled steel	yes
Cast iron	yes
Stainless steel	if appropriately labelled by the manufacturer
Aluminium, copper, brass	---
Glass, ceramic, porcelain	---



Cookware for induction cooking zones is labelled as suitable by the manufacturer.

Suitability test

Cookware is suitable for induction cooking, if ...

- ... a little water on an induction cooking zone set to heat setting 9 is heated within a short time.
- ... a magnet sticks to the bottom of the cookware.



Certain cookware can make noises when being used on induction cooking zones. These noises are not a fault in the appliance and do not affect operation in any way.

Methods of preparation in the wok

Stir frying

- Wok is swirled with oil.
- Ingredients cut into small pieces, including sauces and seasonings, are quickly fried over a high heat while continuously being stirred.
- Due to the extremely short cooking time the ingredients should be ready before you start cooking.
- Start with the ingredients with the longest cooking time.
- Very healthy method of preparation.
- Vegetables retain their own taste and colour and remain nice and crunchy.
- Small pieces of meat remain tender.

Deep frying

- Very small drop in temperature.
- Low oil consumption.
- Due to the constant temperature the fried food does not absorb much fat.
- Meat, fish, potatoes, vegetables, etc. retain an even colour and crust and therefore the typical taste.
- Only use fats that are specially intended for deep frying.

Poaching / Whipping

- Special cooking process.
- Induction wok is very suitable.
- Curved shape of the wok is extremely suitable for whipping up custards, sabayons, butter sauces, fatless sponge or parfait mixtures without a bain marie at 65° C to 80° C.

Simmering

- Boiling: Cooking at boiling point (bubbling), e.g. spaghetti.
- Simmering: Cooking just under the boiling point (not bubbling), e.g. dumplings

Stewing

- Cooking in its own juice, or possibly with the addition of a little fat and other liquid.
- Cooking high water content food such as vegetables, fish and fruit with a lid on over moderate heat, to retain flavours.

Steaming

- Very gentle method of preparation.
- A high level of the food's nutrient content and colour are retained.

Cleaning and Care



Take care! Risk of burns from residual heat.



Warning! Sharp objects and abrasive cleaning materials will damage the appliance. Clean with water and washing up liquid.



Warning! Residues from cleaning agents will damage the appliance. Remove residues with water and washing up liquid.

Cleaning the appliance after each use

1. Wipe the appliance with a damp cloth and a little washing up liquid.
2. Rub the appliance dry using a clean cloth.

Removing deposits

1. Place a scraper on the glass ceramic surface at an angle.
2. Remove residues by sliding the blade over the surface.
3. Wipe the appliance with a damp cloth and a little washing up liquid.
4. Rub the appliance dry using a clean cloth.

Type of dirt	Remove		
	immediately	when the appliance has cooled down	using
sugar, food containing sugar	yes	---	a scraper*
plastics, tin foil	yes	---	
limescale and water rings	---	yes	cleaner for glass ceramic or stainless steel*
fat splashes	---	yes	
shiny metallic discolouration	---	yes	

*Scrapers and cleaners for glass ceramic and stainless steel can be purchased in specialist shops



Remove stubborn residues with a cleaner for glass ceramic or stainless steel.



Scratches or dark stains on the glass ceramic that cannot be removed do not however affect the functioning of the appliance.

Removable Frontline strip

The aluminium Frontline strip fastens on by means of magnets. It is easy to remove by hand and can be cleaned with detergent. Please do not use any scouring agents or sponges that scratch. Do not clean the strip in the dishwasher.

What to do if ...

Problem	Possible cause	Remedy
The cooking zone cannot be switched on or is not operating	More than 10 seconds have passed since the appliance was switched on	Switch the appliance on again.
	The child safety device is switched on L	Deactivate child safety device (See the section "Child safety device")
	Several sensor fields were touched at the same time	Only touch one sensor field
	Safety cut-out has been triggered	Remove any objects (pan, cloths, etc.) that are lying on the control panel. Switch appliance on again
The residual heat indicator is not displaying anything	The cooking zone was only on for a short time and is therefore not hot	If the cooking zone is supposed to be hot, call the Customer Service Department.
Power function cannot be switched on	The Power function function has already been activated several times quickly one after the other	Let cooking surface cool down.
F lights up	Unsuitable cookware	Use suitable cookware
	No cookware on the cooking zone	Put cookware on zone
E and number are displayed	Electronics fault	Disconnect the appliance from the electrical supply for a few minutes (Take the fuse out of the house's wiring system) If after switching on again, E is displayed again, call the customer service department
It is very hard to adjust the heat settings	Potential differences	Do not touch the pan handle when setting the heat settings and do not position over the control panel.

If you are unable to remedy the problem by following the above suggestions, please contact your dealer or the Customer Care Department.



Warning! Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.



If the appliance has been wrongly operated, the visit from the customer service technician or dealer may not take place free of charge, even during the warranty period.

Disposal




Packaging material

The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at the community waste disposal facilities.



Old appliance

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Installation Instructions

Safety instructions

The laws, ordinances, directives and standards in force in the country of use are to be followed (safety regulations, proper recycling in accordance with the regulations, etc.)

Installation may only be carried out by a qualified electrician.

The minimum distances to other appliances and units are to be observed.

Anti-shock protection must be provided by the installation, for example drawers may only be installed with a protective floor directly underneath the appliance.

The cut surfaces of the worktop are to be protected against moisture using a suitable sealant.

The sealant seals the appliance to the work top with no gap.

Avoid installing the appliance next to doors and under windows. Otherwise hot cookware may be knocked off the rings when doors and windows are opened.



WARNING!

Risk of injury from electrical current.

- The appliance must be free of voltage when installing and uninstalling.
- Observe connection schematic.
- Observe electrical safety rules.
- Ensure anti-shock protection through correct installation by a qualified installer.
- The appliance must be connected to the electrical supply by a qualified electrician.



Important

Risk of injury from electrical current.

Loose and inappropriate plug and socket connections can make the terminal overheat.

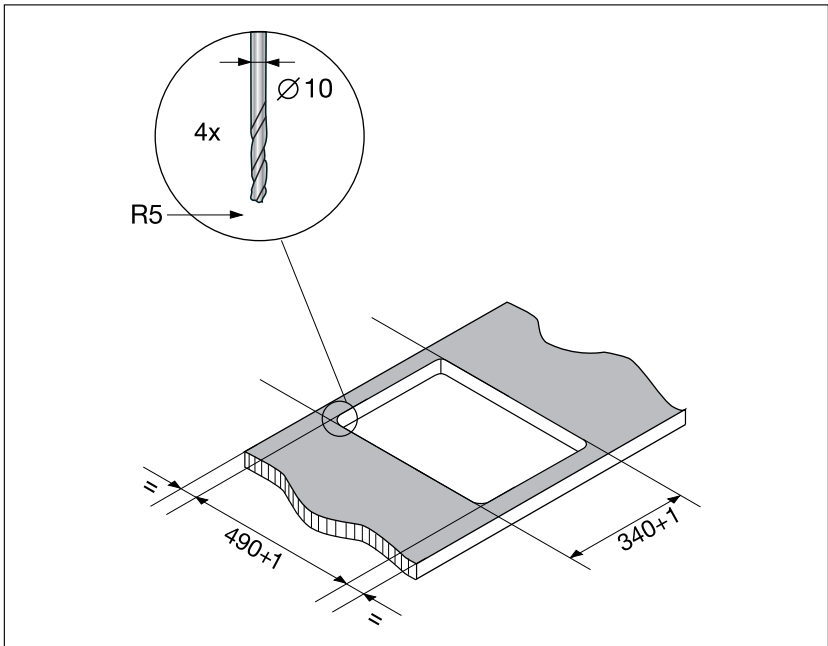
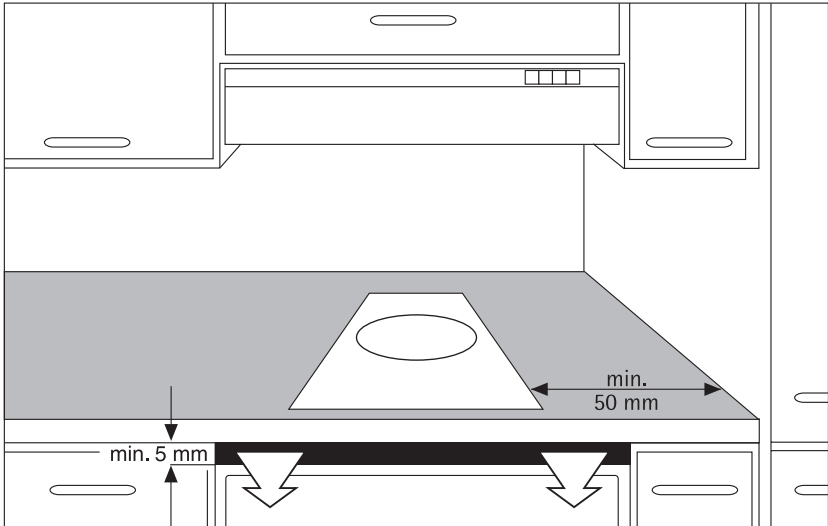
- Have the clamping connections correctedly installed by a qualified electrician.
- Use strain relief clamp on cable.
- This appliance's mains cable is fixed directly to the board. If the mains cable is damaged, it must only be replaced by a qualified electrician or our Customer Care Department.

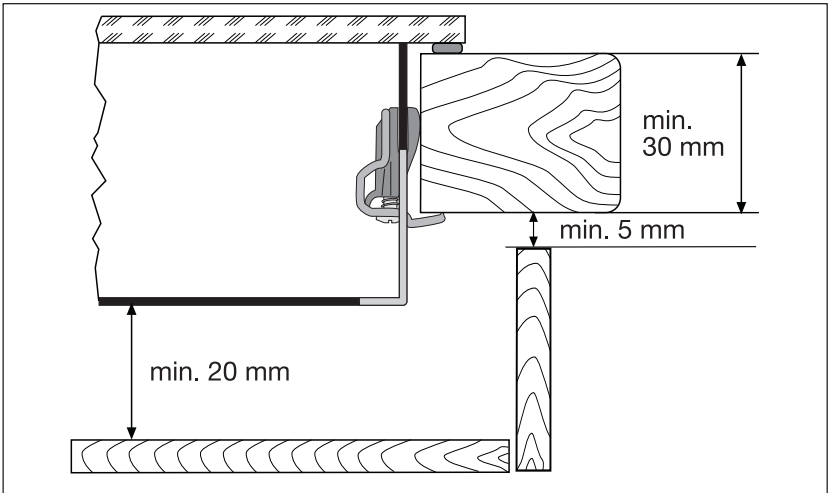
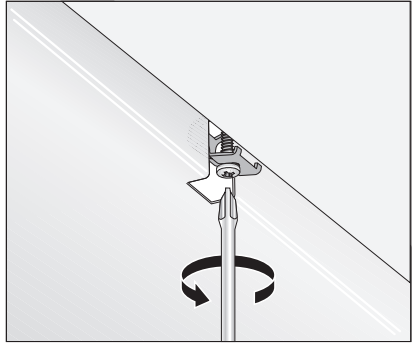
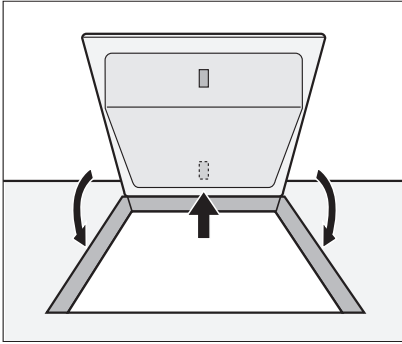
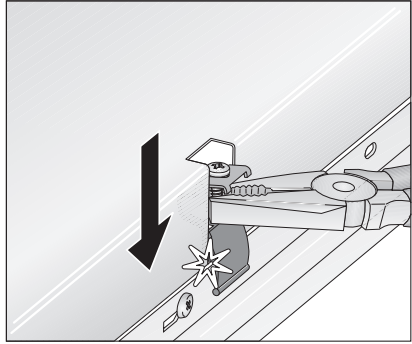
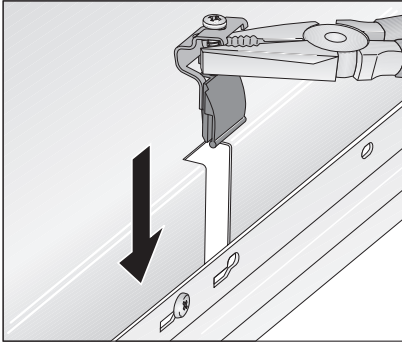
- This appliance's mains cable must be a special cable (type H05BB-F Tmax 90°; or higher). The latter is available from the Customer Care Department.

A device must be provided in the electrical installation which allows the appliance to be disconnected from the mains at all poles with a contact opening width of at least 3 mm.

Suitable isolation devices include line protecting cut-outs, fuses (screw type fuses are to be removed from the holder), earth leakage trips and contactors.

Assembly





Installing more than one Frontline hob

Additional parts: cross bar(s), heat resistant silicon, rubber block, shaving blade.

i Only use special heat-resistant silicon.

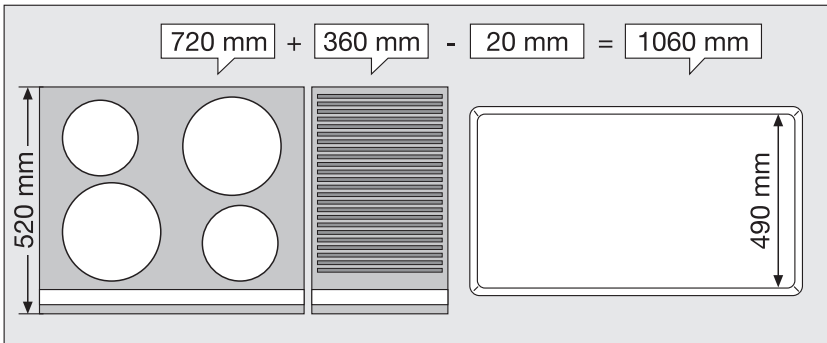
Cut-out section

Distance from the wall: at least 50 mm

Depth: 490 mm

Width: The widths of all appliances to be built-in are added together, minus 20 mm (see also "Overview of all appliance widths")

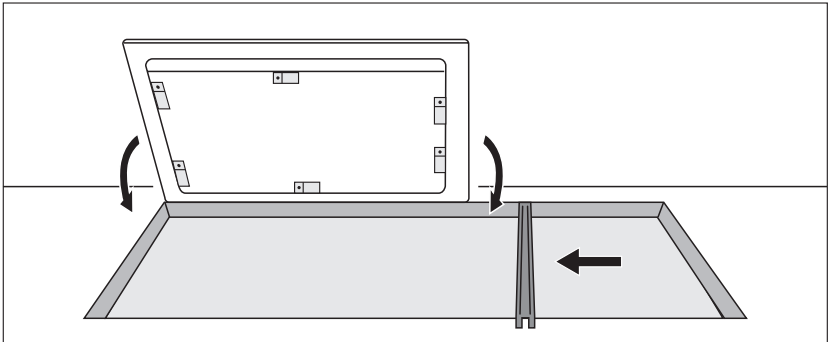
Example:



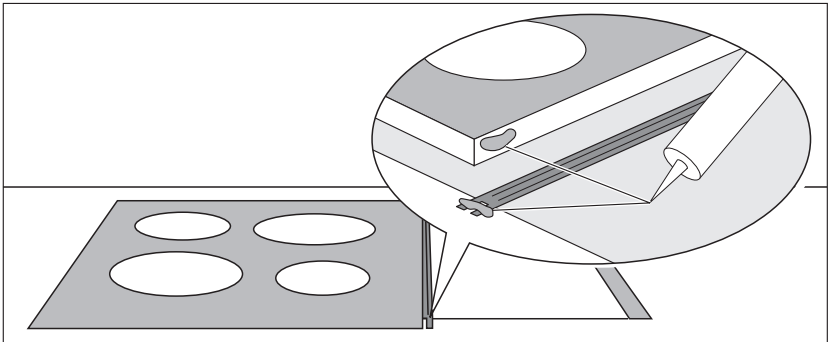
Installing more than one appliance

1. Work out the size of the cut-out section and saw it out.
2. Remove Frontline strip from the appliances by hand (magnetic fastening).
3. Lay the appliances one at a time on something soft (for example a blanket) with the underside facing upwards.
4. Screw / clip fixing plates / retaining grips into the appropriate holes in the protective boxes.

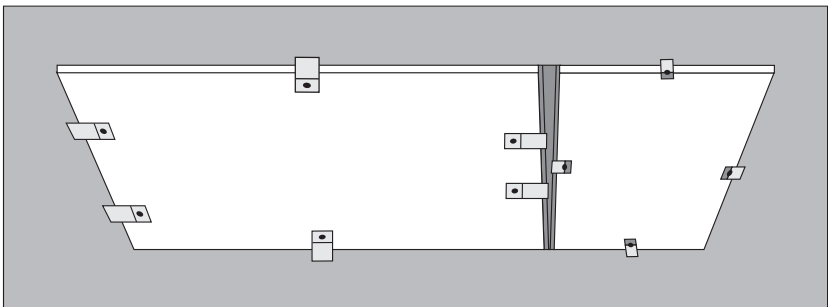
5. Place first appliance in the cut-out. Lay connecting cross bar in the cut-out and push up halfway against the appliance.



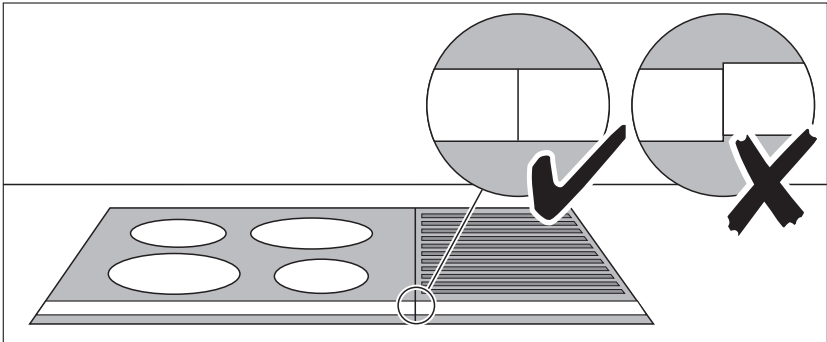
6. Put silicon on the appliance corners that will touch one another. Put silicon on the end of the cross bar.



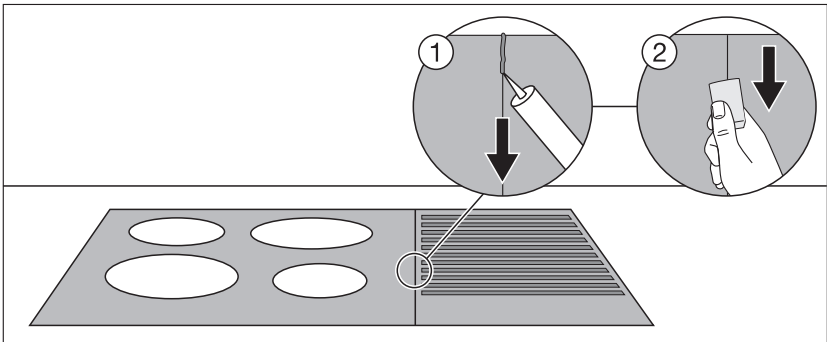
7. Loosely screw in fixing plates / retaining grips from below on the work-top and on the connecting cross bar.



- 8.** Place Frontline strips on the appliances. Check that the Frontline strips are in line with one another.



- 9.** Tighten the fixing plate / retaining grip screws.
10. Inject a line of silicon into the gap between the appliances.
11. Dampen silicon line with a little soapy water.
12. Press rubber block hard against the glass ceramic and draw it slowly along the gap.



- 13.** Leave silicon until the next day to harden.
14. Carefully remove projecting silicon with a shaving blade.
15. Clean glass ceramic thoroughly.
16. Replace Frontline strips.

Overview of all appliance widths

180 mm

Worktop-mounted cooker hood

360 mm

Glass ceramic cooking surface with 2 radiation cooking zones

Glass ceramic cooking surface with 2 induction cooking zones

Gas hob with 2 burners

Grill

Grill/Deep fat fryer

Wok

580 mm

Glass ceramic cooking surface with 4 radiation cooking zones

Gas hob with 4 burners

720 mm

Glass ceramic cooking surface with 4 radiation cooking zones

Glass ceramic cooking surface with 4 induction cooking zones

Gas hob with 4 burners

Rating Plate

AEG-ELECTROLUX

Prod-nr: 941 177 661

3,2 kW 220-240 V

~ 50/60

SC



Typ 59 WOK 01 AG

Serie

FM4863-an



Guarantee Conditions

Belgium

DECLARATION OF GUARANTEE TERMS.

Our appliances are produced with the greatest of care. However, a defect may still occur. Our consumer services department will repair this upon request, either during or after the guarantee period. The service life of the appliance will not, however, be reduced as a result.

This declaration of guarantee terms is based on European Union Directive 99/44/EC and the provisions of the Civil Code. The statutory rights that the consumer has under this legislation are not affected by this declaration of guarantee terms.

This declaration does not affect the vendor's statutory warranty to the end user. The appliance is guaranteed within the context of and in adherence with the following terms:

1. In accordance with provisions laid down in paragraphs 2 to 15, we will remedy free of charge any defect that occurs within 24 months from the date the appliance is delivered to the first end user. These guarantee terms do not apply in the event of use for professional or equivalent purposes.
2. Performing the guarantee means that the appliance is returned to the condition it was in before the defect occurred. Defective parts are replaced or repaired. Parts replaced free of charge become our property.
3. So as to avoid more severe damage, the defect must be brought to our attention immediately.
4. Applying the guarantee is subject to the consumer providing proof of purchase showing the purchase and/or delivery date.
5. The guarantee will not apply if damage caused to delicate parts, such as glass (vitreous ceramic), synthetic materials and rubber, is the result of inappropriate use.
6. The guarantee cannot be called on for minor faults that do not affect the value or the overall reliability of the appliance.
7. The statutory warranty does not apply when defects are caused by:
 - a chemical or electrochemical reaction caused by water,
 - abnormal environmental conditions in general,
 - unsuitable operating conditions,
 - contact with harsh substances.
8. The guarantee does not apply to defects due to transport which have occurred outside of our responsibility. Nor will the guarantee cover those caused by inadequate installation or assembly, lack of maintenance or failure to respect the assembly instructions or directions for use.
9. Defects that result from repairs or measures carried out by people who are not qualified or expert or defects that result from the addition of non-original accessories or spare parts are not covered by the guarantee.
10. Appliances that are easy to transport may be delivered or sent to the consumer services department. Home repairs are only anticipated for bulky appliances or built-in appliances.
11. If the appliances are built-in, built-under, fixed or suspended in such a way that removing and replacing them in the place where they are fitted takes more than half an hour, the costs that result therefrom will be charged for. Connected damage caused by these removal and replacement operations will be the responsibility of the user.
12. If, during the guarantee period, repairing the same defect repeatedly is not conclusive, or if the repair costs are considered disproportionate, in agreement with the consumer, the defective appliance may be replaced with another appliance of the same value. In this event, we reserve the right to ask for a financial contribution calculated according to the length of time it has been used.
13. A repair under guarantee does not mean that the normal guarantee period will be extended nor that a new guarantee period begins.
14. We give a twelve month guarantee for repairs, limited to the same defect.
15. Except in the event where liability is legally imposed, this declaration of guarantee terms excludes any compensation for damage outside the appliance for which the consumer wishes to assert his rights. In the event of legally admitted liability, compensation will not exceed the purchase price paid for the appliance.

These guarantee terms are only valid for appliances purchased and used in Belgium. For exported appliances, the user must first make sure that they satisfy the technical conditions (e.g.: voltage, frequency, installation instructions, type of gas, etc.) for the country concerned and that they can

withstand the local climatic and environmental conditions. For appliances purchased abroad, the user must first ensure that they meet the qualifications required in Belgium. Non-essential or requested adjustments are not covered by the guarantee and are not possible in all cases.

Our consumer services department is always at your disposal, even after the guarantee period has expired.

Address for our consumer services department:
ELECTROLUX HOME PRODUCTS BELGIUM
Bergensesteenweg, 719 - 1502 LEMBEEK
Tel.: 02.363.04.44

European Guarantee

This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed below the appliance guarantee will move with you subject to the following qualifications:-

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

www.electrolux.com

		
Albania	+35 5 4 261 450	Rr. Pjeter Bogdani Nr. 7 Tirane
Belgique/België/ Belgien	+32 2 363 04 44	Bergensesteenweg 719, 1502 Lembeek
Česká republika	+420 2 61 12 61 12	Budějovická 3, Praha 4, 140 21
Danmark	+45 70 11 74 00	Sjællandsgade 2, 7000 Fredericia
Deutschland	+49 180 32 26 622	Muggenhofer Str. 135, 90429 Nürnberg
Eesti	+37 2 66 50 030	Mustamäe tee 24, 10621 Tallinn
España	+34 902 11 63 88	Carretera M-300, Km. 29,900 Alcalá de Henares Madrid
France	www.electrolux.fr	
Great Britain	+44 8705 929 929	Addington Way, Luton, Bedfordshire LU4 9QQ

		
Hellas	+30 23 10 56 19 70	4 Limnou Str., 54627 Thessaloniki
Hrvatska	+385 1 63 23 338	Slavonska avenija 3, 10000 Zagreb
Ireland	+353 1 40 90 753	Long Mile Road Dublin 12
Italia	+39 (0) 434 558500	C.so Lino Zanussi, 26 - 33080 Porcia (PN)
Latvija	+37 17 84 59 34	Kr. Barona iela 130/2, LV-1012, Riga
Lietuva	+370 5 2780609	Verkių 29, LT-09108 Vilnius
Luxembourg	+35 2 42 43 13 01	Rue de Bitbourg, 7, L-1273 Hamm
Magyarország	+36 1 252 1773	H-1142 Budapest XIV, Erzsébet királyné útja 87
Nederland	+31 17 24 68 300	Vennootsweg 1, 2404 CG - Alphen aan den Rijn
Norge	+47 81 5 30 222	Risløkkvn. 2 , 0508 Oslo
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Polska	+48 22 43 47 300	ul. Kolejowa 5/7, Warsaw
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Romania	+40 21 451 20 30	Str. Garii Progresului 2, S4, 040671 RO
Schweiz/Suisse/ Svizzera	+41 62 88 99 111	Industriestrasse 10, CH-5506 Mägenwil
Slovenija	+38 61 24 25 731	Electrolux Ljubljana, d.o.o. Tržaška 132, 1000 Ljubljana
Slovensko	+421 2 43 33 43 22	Electrolux Slovakia s.r.o., Electrolux Domáce spotrebiče SK, Seberiniho 1, 821 03 Bratislava
Suomi	+35 8 26 22 33 00	Konepajaranta 4, 28100 Pori
Sverige	+46 (0)771 76 76 76	Electrolux Service, S:t Göransgatan 143, S-105 45 Stockholm
Türkiye	+90 21 22 93 10 25	Tarlabası caddesi no : 35 Taksim Istanbul
Россия	+7 495 9377837	129090 Москва, Олимпийский проспект, 16, БЦ „Олимпик“

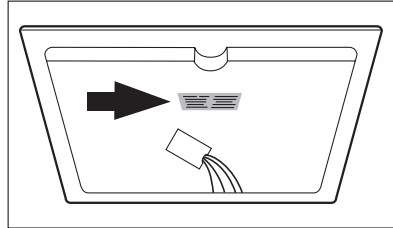
Service

In the event of technical faults, please first check whether you can remedy the problem yourself with the help of the operating instructions (section "What to do if...").

If you were not able to remedy the problem yourself, please contact the Customer Care Department or one of our service partners.

In order to be able to assist you quickly, we require the following information:

- Model description
- Product number (PNC)
- Serial number (S No.)
(for numbers see rating plate)
- Type of fault
- Any error messages displayed by the appliance
- three digit letter-number combination for glass ceramic



So that you have the necessary reference numbers from your appliance at hand, we recommend that you write them in here:

Model description:

PNC:

S No:

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